

MOLTÈS

Stéphane & Mickaël

VIN D'ALSACE - GRAND CRU STEINERT - GRAND CRU ZINNKOEPLÉ - CRÉMANT D'ALSACE



ALSACE GRAND CRU ZINNKOEPLÉ GEWURZTRAMINER

Our Zinnkoepflé is vastly aromatic but still focused on its “terroir” (soil).

And elegant and fresh nose reveals intense fruit aromas (exotic fruits, citrus...) and a slight touch of floral aromas.

Only a great terroir can deliver such an aromatic power in this grape varietal.

On the palate our wine offers structure and power, a balance between acidity and residual sugars very present.

Final notes are longue but not heavy. This is a complex wine and can already be drunk and appreciate today as well as kept for aging.

Pair with strong cheese, Asian dishes including raw fish and Moroccan lamb.



LAND

Exposure: East, South-East

Elevation: 250 to 310m

Soil: Limestone



ADVICE

Serving temperature: 10°C

Aging: 3 to 8 years

Dryness/Sweetness: Semi dry wine



OTHER INFORMATION

Capacity: 75 cl

Alcohol content: 12.5% vol